



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 14, 2026

Pur & Simple
1641-1 Topsail Road, Paradise, CB, NL
Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Feb 09, 2026		Compliant at the time of this inspection	
Food - Annual Inspection Mar 13, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand washing facilities must be stocked with soap and paper towels in dispensers at all time.
		401 - Food Separated and Protected	Corrected During Inspection Raw foods, including eggs, must not be stored directly on food contact surfaces.
Food - Routine Inspection Jan 30, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 23, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand washing facility to be accessible at all times.
		401 - Food Separated and Protected	Eggs must not be stored directly on food contact surfaces.